



KITCHEN &  
COCKTAILS



## THE STORY BEHIND THE NAME

Ever wonder why it's called The Eleanor Room?

This charming space pays tribute to a remarkable First Lady whose legacy continues to inspire!

Eleanor Roosevelt played a crucial role in the Greenbelt communities, a New Deal initiative aimed at providing affordable housing for low-income families. In 1936, the U.S. Department of Agriculture created three towns designed to offer a balance of city & country living.

Greendale, with its scenic layout, was seen by many as a tiny utopia, a slice of paradise. Eleanor visited Greendale & called it a "delightful site," praising it as a "really good development." 572 originals were built, welcoming families to settle in and make their lives starting in 1938.

We aimed to honor Eleanor Roosevelt as a revolutionary First Lady & one of the most driven women to ever serve in the White House. She is remembered as a passionate advocate for women's rights and social justice.



Eleanor Roosevelt touring a Greendale Original home in 1936



# Lunch & Brunch

Tuesday – Friday | 11 AM – 2 PM

Saturday & Sunday | 9 AM – 2 PM

Menu items contain unlisted ingredients. Please alert your server if you have any food allergies or dietary restrictions.

GF - Items that CAN BE MODIFIED to be gluten free  
V - Items that CAN BE MODIFIED to be vegan

While The Eleanor Room is pleased to modify menu items for gluten free options, we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. If you are a Celiac and/or highly sensitive, please advise your server and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## SHAREABLES



### OYSTERS \$18 GF

rotating selection of six coastal oysters w/rotating mignonette

### MUSSELS \$17

absinthe, shallot, tarragon, cream, garlic, & house rosemary toast

### FRITES \$7 V

shoestring fries & house sauce

### LOADED FRITES \$12

shoestring fries, pork belly, cheddar cheese & hot honey

### BRUSSEL SPROUTS \$16 GF

sweet potato puree, candied bacon, balsamic reduction

### WINGS \$15

1 lb. dry rubbed wings w/carrots, celery,  
rotating house sauce & ranch or blue cheese dressing

### SHORT RIB CROQUETTES \$12

short rib stuffed potato croquettes w/French onion aioli & fried onion

### CHARCUTERIE BOARD \$24 GF

chef curated selection of cured meats, cheeses, nuts, house rosemary crackers,  
local honey & seasonal preserves



# SHAREABLES



## DEVEILED EGGS DUO \$12 GF

classic fill topped w/dill

classic fill topped w/smoked salmon rilette

## OLD FASHIONED BACON PLANK \$13

bourbon brown sugar glazed bacon

## GARLIC & DILL PICKLE FLATBREAD \$15

house flatbread, garlic, dill, provolone, mozzarella, & basil oil

## EVERYTHING POP TART \$12

two house puff pastries w/savory seasoned cream cheese filling, chives,  
topped w/everything bagel seasoning

## BERRY BLISS POP TART \$10

two house puff pastries filled w/seasonal mixed berry jam  
topped w/classic pink icing & sprinkles

## CINNAMON ROLLS \$14

three house cinnamon rolls w/original & seasonal cream cheese

## BRUNCH ROYALE \$80

16oz. choice ribeye, five eggs your way, five house biscuits w/sausage gravy,  
side of breakfast potatoes

from freshly baked breads & handcrafted crackers to decadent desserts,  
every bite at The Eleanor Room is made from scratch with care

## SOUPS



### FRENCH ONION \$10

caramelized onion, beef & chicken stock,  
house brioche crostini, provolone

### SOUP OF THE MOMENT \$8

cup of our chef's creation soup w/ house bread



upgrade to a crock for \$2

## SALADS



add chicken for \$6 or pan seared salmon for \$10 to any salad

### CAESAR SALAD \$15

romaine, house brioche croutons, parmesan, caesar dressing

### COBB SALAD \$17 GF

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,  
hard-boiled egg, blue cheese dressing

### WINTER MIXED GREEN SALAD \$14 V

mixed greens, stone fruit, dates, candied pecans,  
sherry lemon vinaigrette dressing

### CHICKEN SALAD \$16 GF

mixed greens, smoked chicken salad, avocado, hard-boiled egg,  
cheddar cheese, ranch dressing

# HANDHELDS



upgrade to onion rings \$2 or mixed green salad \$6

## BLT \$14

bourbon brown sugar glazed bacon, Roma tomato, lettuce, basil aioli,  
house country white bread, side of frites

## SMOKED HAM & HONEY BISCUIT STACK \$12

smoked ham, honey butter, honey drizzle, on a house biscuit,  
side of breakfast potatoes

## CHICKEN SALAD SANDWICH \$16

smoked chicken salad, house country white bread, side of frites

## BEE'S KNEES GRILLED CHEESE \$14

blue cheese, brie, caramelized onions, house country white bread, side of frites

## CHICKEN SANDWICH \$17

fried or grilled chicken breast, coleslaw, pickles, house brioche, side of potato salad

## \* BROAD STREET BURGER \$15

7oz. Ray's Butcher Shoppe butcher blend patty, provolone, mushroom,  
arugula, house brioche, side of frites

## \* LOADED LUXE CHEESEBURGER \$17

7oz. Ray's Butcher Shoppe butcher blend patty, lettuce, onion, pickles, thousand island  
dressing, Hooks 5-year cheddar, house brioche, side of frites

## MUFFALETTA \$18

prosciutto, mortadella, salami, provolone, olive tapenade, giardiniera,  
house Sicilian sesame bread, side of frites

## ENTREES



### \* PETIT FILET \$30

5oz. prime beef tenderloin, garlic mashed potatoes, sauteed green beans

### FARM PLATE \$13

two eggs your way, side of bacon, sausage, ham, side of breakfast potatoes,  
& toast (option of house country white or brown bread)



make it a breakfast sandwich on a house buttermilk biscuit for \$2

### FRENCH OMELET \$16

three egg omelet piped w/filling of savory blended mixture of mushrooms, spinach,  
onion, garlic, ricotta cheese, & a hint of lemon, side of breakfast potatoes

### FARMERS OMELET \$16

three egg omelet filled with ham, pork sausage, bacon, side of breakfast potatoes

### CHORIZO SKILLET \$16

two eggs your way, pork chorizo, onion, peppers, breakfast potatoes,  
& avocado crema sauce

### SHORT RIB HASH \$18

two eggs your way, short rib, onion, peppers, breakfast potatoes, cheddar cheese,  
horseradish aioli, & toast (option of house country white or brown bread)

### SCOTCH EGG \$15

soft-boiled egg wrapped in pork sausage, arugula, creamy mustard vinaigrette

## ENTREES



### **BISCUITS & GRAVY \$14**

house buttermilk biscuits, sausage gravy

### **SMOKED TROUT BENEDICT \$17**

poached eggs, smoked trout on an English muffin topped  
w/Old Bay hollandaise, house side salad

### **MONTE CRISTO \$16**

ham, bacon, provolone & American cheese on tempura battered French toast  
dusted w/powdered sugar

### **FRENCH TOAST STACK \$12**

house brioche French toast stacked, mascarpone, powdered sugar, maple syrup

### **BLUEBERRY PANCAKE STACK \$12**

house buttermilk pancakes stacked, blueberries, powdered sugar, maple syrup

### **CHOCOLATE CHIP PANCAKE STACK \$12**

house buttermilk pancakes stacked, chocolate chips, powdered sugar, maple syrup

### **WAFFLE STACK \$12**

house waffles stacked, seasonal berries, powdered sugar, maple syrup

### **\* CHICKEN & WAFFLES \$18**

house waffles, chicken tenderloins, hot honey glaze, maple butter, maple syrup

## ENTREES



### EGG WHITE SCRAMBLE \$14

two egg whites, spinach, onion, peppers, side of breakfast potatoes

### AVOCADO TOAST \$16

poached egg, avocado smash, roasted tomatoes, pickled red onion, mixed greens,  
topped w/strawberry vinaigrette & shaved parmesan

### BERRY BLISS YOGURT PARFAIT \$11

whole Greek yogurt, seasonal berries, crunchy granola, local honey drizzle

## SIDES



BACON \$4

HAM \$4

CHORIZO \$6

SAUSAGE \$4

SAUSAGE GRAVY \$4

BREAKFAST POTATOES \$5

HOUSE WHITE BREAD \$2

HOUSE BROWN BREAD \$3

1/2 BRULEED GRAPEFRUIT \$5





# Dinner

Sunday – Thursday | 5 PM – 9 PM

Friday & Saturday | 5 PM – 10 PM

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## RAW BAR



### OYSTERS \$18 GF

rotating selection of six coastal oysters w/rotating mignonette

### \* CRUDO \$15 GF

chef's choice of sushi grade fish w/rotating mignonette

## SHAREABLES



### CHARCUTERIE BOARD \$24 GF

chef curated selection of cured meats, cheeses, mixed nuts, house rosemary crackers, local honey & seasonal preserves

### FALL SMØRREBRØD \$13

house brown bread, sweet potato spread, apple, goat cheese, candied pecans, honey drizzle

### MEZZE BOARD \$16 V

house hummus, sumac, Aleppo, marinated olives, tabbouleh salad, mixed nuts, seasonal vegetables, grilled house pita bread

### HEARTH & HONEY BOARD \$12

choice of garlic & rosemary bread or house brown bread, w/whipped honey butter topped w/local honeycomb & basil oil

from freshly baked breads & handcrafted crackers to decadent desserts, every bite at The Eleanor Room is made from scratch with care

# SHAREABLES



## GARLIC & DILL PICKLE FLATBREAD \$15

house flatbread, garlic, dill, provolone, mozzarella, & basil oil

## DEVILED EGGS DUO \$12 GF

classic fill topped w/dill

classic fill topped w/smoked salmon rilette

## MUSSELS \$17

absinthe, shallot, tarragon, cream, garlic, & house rosemary toast

## FRITES \$7 V

shoestring fries & house sauce

## \* SLIDERS \$18

bacon jam & Hook's 5-year cheddar; brandy mushrooms & provolone;  
chef's special slider; all on house brioche buns

## PORK & PICKLE \$16 GF

crispy confit pork, bacon jam, hot honey glaze,  
seasonal pickled vegetables

## CRAB CAKES \$23

lump crab cakes, remoulade, arugula, citrus

## BRUSSEL SPROUTS \$16 V | GF

muhammara, za'atar spice, scallion, lemon gastrique, Aleppo

## SHAREABLES



### BACON WRAPPED DATES \$17 GF

stuffed w/goat cheese, maple glaze, romesco sauce

### \* BONE MARROW \$24

parsley, capers, red onion, house crostini, smoked salt

### ROASTED RAINBOW CARROTS \$17

sumac labneh, mujadara, pomegranate seeds, dukkah,  
lemon gastrique

### BBQ PORK RIBS \$17

polenta cakes, confit cherry tomatoes, pickled  
Hungarian pepper, Italian salsa verde, frico

### FRIED CAULIFLOWER \$16 V | GF

hummus, arugula, cucumber, tahini, herb chutney,  
fried chickpeas, Aleppo

### PIEROGIES \$18

ground lamb, ground chuck, potato, goat cheese, kabocha  
squash puree, stewed kale, carrot, parsnip

### HUSH PUPPIES \$14

jalapeño-stuffed hush puppies, white barbecue sauce, pickled green tomatoes

## SOUPS



### FRENCH ONION \$10

caramelized onion, beef & chicken stock, house brioche crostini, provolone

### SOUP OF THE MOMENT \$8

cup of our chef's creation soup w/ house bread



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## SALADS



add chicken for \$5 or pan seared salmon for \$9 to any salad

### CAESAR SALAD \$15

romaine , house brioche croutons, parmesan, caesar dressing

### COBB SALAD \$17 GF

romaine, grilled chicken breast, cherry tomatoes, bacon, avocado,  
hard-boiled egg, blue cheese dressing

### WINTER MIXED GREEN SALAD \$14 V

mixed greens, stone fruit, dates, candied pecans,  
sherry lemon vinaigrette dressing

### BEET SALAD \$14 GF

salt-roasted multicolored beets, orange supreme, arugula, pistachios,  
goat cheese, preserved lemon vinaigrette, Urfa biber

### APPLE & SQUASH PANZANELLA SALAD \$14 V


apple, butternut squash, kale, house brioche, apple cider vinaigrette

# ENTREES



**\* SHORT RIB MUSHROOM RISOTTO \$32 V | GF**

4oz. braised short rib atop risotto, confit mushrooms, spinach,  
demi-glace, horseradish

 vegan option \$26

**MUSHROOM BUCATINI \$17**

cremini mushroom bechamel, thyme, garlic, bread crumb, lemon, parsley

**GNOCCHI \$24**

handmade gnocchi, seasonal vegetables, red wine, cream, fried prosciutto

**WINTER SQUASH \$18 GF**

winter squash, spiced ricotta, apple butter, roasted pepitas, GF tuile

**\* PORK SCHNITZEL \$30**

creamy mustard vinaigrette, sweet potato spaetzle, braised cabbage,  
cured duck egg

**SCALLOPS \$38 GF**

parsnip puree, caramelized fennel, fried prosciutto, confit  
oyster mushrooms, spinach

**GEE'S FRIED CHICKEN \$28**

half chicken confit & fried, corn ribs, garlic mashed potatoes

**RUSH CREEK TROUT \$34 GF**

whole trout head on, walnut beurre blanc, coconut rice cake, Swiss chard,  
confit tomatoes



# ENTREES



**\* THE ELEANOR \$48 GF**

8oz. prime beef tenderloin, twice baked potato, bearnaise sauce, green beans



oscar style +\$13

**\* RIBEYE \$56 GF**

16oz. choice ribeye, onion & mushroom demi-glace, twice baked potato

all of our beef is locally sourced from our friends at  
Ray's Butcher Shoppe

Ask your server for our dessert menu,  
featuring house-made treats from our  
in-house pastry team.

Just in the mood for a drink? Enjoy one  
of our handcrafted after-dinner  
cocktails!

# THE LITTLE RASCALS



## CHICKEN TENDERS & FRITES \$11

hand breaded tenders, shoestring fries

## GRILLED CHEESE & FRITES \$9

white bread, cheddar cheese, shoestring fries

## BUTTERED NOODLES \$7

buttered spaghetti noodles

## SLIDER & FRITES \$8

slider, cheddar cheese, shoestring fries



## THE GIGGLE GAZETTE

Why did the chicken join the orchestra?

Why did the baker go to the bank?

What kind of beans never grow?

Why did the bread go to the doctor?

What's a cow's favorite Wisconsin vacation spot?

Why did the chicken cross Broad Street?

Because it had the drumsticks!

To get some dough!

Jellybeans!

Because it felt a little crumby!

Cheese-dale!

To get to The Eleanor Room for dinner, of course!





Welcome to The Eleanor Room,

Our family has strong roots in Greendale, and our love for this community runs deep. Food is more than just a passion for us - it's a way to bring people together. We've poured our love of hospitality, design, and local ingredients into every detail, creating a warm, inviting experience that's uniquely Greendale.

Supporting local businesses, giving back, and making this village even better for our four daughters and future generations is at the heart of what we do.

Thank you for being apart of this journey. Whether you're here for dinner, a celebration, or just a drink with friends, we hope The Eleanor Room feels like a place you can always come back to.

Until next time,  
Jason & Kelly Cyborowski



*The*  
ELEANOR

GREENDALE ROOM WISCONSIN



5636 BROAD STREET